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## AMENDMENTS TO THE CLAIMS

1. **(Currently amended)** A method Method for the increase increasing or improving of at least one of the following properties of a bakery product or dough: microbial conservation, of the volume, dough stability, batter stability, shape, width of cut, crumb texture, crust texture, properties of butter cream, decoration cream and/or non-dairy cream filling for Danish pastries, croissants and other fresh or frozen fine confectionary products, the method comprising during the baking process of bakery products which comprises the step of adding a sufficiently effective amount of a rhamnolipid in said bakery product or dough products.

2.-7. **(Cancelled)**

8. **(Currently amended)** The method Method according to any of claims Claim 1 to 7, characterised in that wherein the rhamnolipid will be is added to the ingredients as a dry powder.

9. **(Currently amended)** The method Method according to any of claims Claim 1 to 7, characterised in that wherein the rhamnolipid will be is added to the ingredients as an aqueous solution or emulsion.

10. **(Currently amended)** The method Method according to any of Claim 1 the preceding claims, further comprising the step of adding at least one other additives additive selected from the group consisting of  $\alpha$ -amylase, xylanase, lipase, oxido-reductase, ascorbic acid, azodicarbonamide, monoglycerides, diacetyl tartaric acid of monoglycerides, stearyllactylates and propionates.

11. **(Currently amended)** The method Method according to any of Claim 1 the preceding claims, characterised in that wherein the bakery product is selected from the group consisting of bread, hard rolls, soft rolls, hamburger buns, baguettes, flat bread, pizza, croissants, Chinese steam breads, Argentine breads, Schnittbrötchen, sponge cakes and cakes.

12. **(Currently amended)** Bread A bread improver composition, liquid, powder or emulsion, or a ready to use optimized mix, liquid, powder or emulsion, which comprises comprising at least 0.01% (w/w) of rhamnolipids a rhamnolipid on flour in the a final product, and other usual active ingredients preferably selected from the group consisting of enzyme emulsifiers and oxido reductantia, wherein the rhamnolipids rhamnolipid increase increases or improves at least one of the following qualities of a bakery product or dough: the volume, and/or

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increases the cut width, and/or improve the dough stability, or batter stability and/or improve the crumb texture, crust texture, and/or improve the shape, and/or improve microbial conservation of bakery products.

13. **(Currently amended)** The bread improver composition of Claim 12, which is a liquid, powder, or emulsion-or ready to use mix according to claim 12, comprising at least one of RhC<sub>10</sub>C<sub>10</sub> and RhRhC<sub>10</sub>C<sub>10</sub>.

14. **(Currently amended)** The bread improver composition, liquid, powder, emulsion or ready to use mix according to of claim 12-or 13 comprising rhamnolipids and, further comprising at least one other improver component that acts synergistically with the rhamnolipids(s).

15. **(Currently amended)** The bread improver composition, liquid, powder, emulsion or ready to use mix according to of claim 14, wherein said other improver component is Lipase.

16. **(Currently amended)** The bread improver composition, liquid, powder, emulsion or ready to use mix according to of claim 14-15, wherein said other improver component is Lipopan F and wherein the synergistic mixture increases the volume of baked products.

17. **(Currently amended)** The bread improver composition, liquid, powder, emulsion or ready to use mix according to of claim 14-15, wherein said other improver component is Lipopan F and wherein the synergistic mixture increases dough stability of bakery products.

18. **(Currently amended)** The bread improver composition, liquid, powder, emulsion or ready to use mix according to of claim 14, wherein said other improver component is gluten and wherein the synergistic mixture increases the volume of bakery products when added to a dough that is later frozen in between mixing and baking.

19. **(Currently amended)** The bread improver composition, liquid, powder, emulsion or ready to use mix according to of claim 14, wherein said other improver component is ADA and wherein the synergistic mixture increases the volume of bakery products when added to an overnight fermented dough.

20. **(Currently amended)** The bread improver composition, liquid, powder, emulsion or ready to use mix according to any of claims of Claim 12 to 19, wherein the rhamnolipids are obtained from a culture broth of *Pseudomonas sp.* fermentation.

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21. (Currently amended) The bread improver composition, ~~liquid, powder, emulsion or ready-to-use mix according to of~~ claim 20, wherein said *Pseudomonas sp.* is selected from the group consisting of LMG P-22041, LMG P-22042, LMG P-22064, LMG P-22065 and LMG P-22040.

22. (Currently amended) The bread improver composition, ~~liquid, powder, emulsion or ready-to-use mix according to of~~ claim 20 or 21, wherein the rhamnolipid produced is culture broth comprises at least one of the following: a RhC<sub>10</sub>C<sub>10</sub>, RhRhC<sub>10</sub>C<sub>10</sub>, RhC<sub>10</sub> or a RhRhC<sub>10</sub> rhamnolipid or a variant thereof with a shorter or longer side chain.

23. (Cancelled)

24. (Cancelled)

25. (New) The method of Claim 1, wherein at least one rhamnolipid is selected from the group consisting of RhC<sub>10</sub>C<sub>10</sub> and RhRhC<sub>10</sub>C<sub>10</sub> is added to the bakery product or the dough.

26. (New) The bread improver composition of Claim 12, comprising at least one rhamnolipid selected from the group consisting of RhC<sub>10</sub>C<sub>10</sub> and RhRhC<sub>10</sub>C<sub>10</sub>.